



# ***Afloat 21, Navy Food Service***

## ***What It Is:***

“Combi” ovens that can steam, fry and bake...griddles that cook food on both sides at once...coated pans that reduce cleanup time...With emerging technologies like these, food preparation and food service equipment for use on Navy ships is being significantly improved.

## ***Why It's Needed:***

Prepared foods and new food service equipment are becoming readily available in the commercial market. Low-cost products that are multifunctional and reduce cooking and cleaning times for shipboard use are desirable.

## ***How It Works:***

What products and processes can cut down on shipboard labor but still allow control over nutritional value and fat and sodium content? Investigations include:

- **Cook Chill...**This process can reduce labor at facilities with multiple feeding sites. The food is prepared and cooked, then quickly chilled — using cold air or cold water — to maintain its quality, and finally refrigerated for future reheating and feeding.
- **Oven Frying...**Almost all of the shipboard foods that are deep-fried — like french fries — are now available partially fried and frozen. These foods can be cooked and finished in the Combi Oven — a process that would eliminate deep-fat fryers on submarines and surface ships.
- **Clamshell Griddles...**Cooking on both sides at the same time reduces the cooking time and also seals in natural juices to improve food quality.
- **“Steam and Hold” Pressureless Steamer...**Steaming foods at a lower temperature without pressure helps retain quality. This piece of equipment also holds food after cooking is complete and is easily cleaned and maintained.

## ***Benefits:***

**Significant Savings...**The goal is to reduce the life cycle costs and labor — along with cooking, cleanup and maintenance times — associated with shipboard food service.

**Custom Fit...**“Hatchable” equipment is being developed that can fit through ship and submarine hatches, either by modifying its original size or sending the equipment in parts and assembling it on board.

**Multiple Functions...**Multifunctional equipment, such as the Combi Oven and the AccuTemp Steam and Hold, cooks different types of food in the same compartment without transferring any flavors — and saves space aboard ships.

## ***Point of Contact:***

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